



Main Dining Room Dinner Menu

Appetizers

Bruschetta	\$6.50	Fried Calamari	\$9
Grilled crostini with ripe plum tomatoes, red onion, aged balsamic vinegar, shredded Parmesan		Tossed with hot cherry peppers and garlic marinara dipping sauce	
Hot Artichoke & Roasted Red Pepper Dip	\$7	Jumbo Shrimp Cocktail	\$9.50
Veggie sticks & seasoned pita chips		Traditional cocktail sauce & creamy mustard sauce	
Crabcakes	\$11	Paella Spring Rolls	\$11
Served with corn and black bean salsa and roasted red pepper remoulade		Shrimp, lobster clams, calamari, Black Forest ham & seasoned brown rice	

Soups & Salads

New England Clam Chowder	Cup \$4 Bowl \$6	Garden Salad	\$3
		Small Caesar Salad	\$5
French Onion Soup Gratinée	\$6	Caesar Salad for Two	\$9

From the Land

Caramelized Pork Chop	\$19	Roasted Turkey	\$17
12oz. Pan roasted chop with a smoked bacon apple chutney		Slow roasted hand sliced layered over a traditional savory stuffing with mashed potatoes & gravy	
Linguini with Prosciutto	\$16	Chicken Piccata	\$18
Prosciutto, Roma tomatoes & fresh basil Chianti wine vegetable broth		Pan seared all natural boneless breast with lemon caper sauce	
	Add Chicken \$19 Add Shrimp \$20	Stuffed Peppers	\$14
		Bell peppers with a “dashing” pearl barley and vegetable filling topped with fresh tomato sauce	

Seafood

<p><i>“Catch of the Day”</i> Daily specials from Chef John</p>			
Baked Stuffed Haddock	\$19	Maple Teriyaki Salmon	\$19
Seafood stuffing, sherry lobster sauce		Atlantic Salmon baked with a maple teriyaki glaze	
Broiled Atlantic Haddock	\$17	Baked Stuffed Shrimp	\$18
Lemon butter, tarragon and chive crumbs		Large gulf shrimp with seafood stuffing topped with sherry lobster sauce	
		Fried Seafood Platter	\$25
		Haddock, gulf shrimp, scallops and tender whole clams fried golden with French fries, coleslaw and tartar sauce	

Steak & Lobster

Grilled NY Sirloin Steak	\$25	Lobster Pie	\$28
12 oz. Choice NY Sirloin, Ashworth steak sauce No. 2		Freshly shelled lobster meat baked with a seasoned cracker stuffing	
Filet Mignon	\$27	Lobster Newburg	\$28
8 oz. Center cut Filet Mignon wrapped with bacon Ashworth steak butter		Freshly shelled lobster meat in a classic sherry cream sauce served with a pastry shell	
Surf ‘n Turf	\$27	Boiled Lobster Dinner	\$30
5 oz. Center cut Filet Mignon, three large baked stuffed shrimp, lobster sauce		Traditional 1 ½ lb. Boiled lobster with steamed mussels and corn on the cob	
Sirloin & Lobster	\$30	Baked Stuffed Lobster	\$33
Grilled NY sirloin topped with lemon butter poached lobster meat		1 ½ lb. Lobster with Seafood Stuffing	

Dinner entrees include choice of potato or rice and seasonal vegetable

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness.